



## BAROLO PISAPOLA

### Collectible Wines

750 ml - (available in 6 bt wooden boxes)

#### A FORWARD AND STYLISH BAROLO

**Origin:** Pisapola in Verduno

**Grape Variety:** 100% Nebbiolo

**Harvest time:** 2013 – 18th/19th October / 2015 – 21st/22nd September / 2016 - 12th October

**Fermentation:** about 12 days at 28°C

**Characteristics:**

- intense garnet red colour
- ethereal and elegant bouquet, with ripe fruit, violet and sweet spices notes
- round, harmonious, velvety wine with an excellent persistence  
an austere, but harmonious and pleasant wine

**Serve at:** 14°/16°C

**Try it with:** excellent with roasted red meats, on the spit or grilled meats, furry game

**Evolution:** 15/18 years if kept in a cool and dark place

**Vintage currently on sale:** 2013 – 2015 - 2016

**Rates:**

2016	<b>94</b> Wine Enthusiast – <b>92</b> Robert Parker – <b>92</b> Galloni
2015	<b>93</b> Wine Spectator – <b>93</b> Wine Enthusiast – <b>91</b> Robert Parker
2013	<b>94</b> Wine Spectator – <b>94</b> James Suckling – <b>93</b> Wine Enthusiast
2010	<b>93</b> Wine Enthusiast

*Produced only in the best vintages*